

Charchouka

A rich tomato sauce with vegetables topped off with poached eggs and spices.



Serves - 4



Prep time - 10 mins



Cooking time - 30 mins



Ingredients

-  3 tbsp olive oil
-  1 onion
-  2 garlic cloves
-  1 red pepper - diced or finely sliced
-  1 yellow pepper - diced or finely sliced
-  1 ½ tin of plum tomatoes
-  4 eggs
-  Handfull of chopped parsley

Cookware : Kadai, Tripod Skillet and Tripod

Method



- 🔥 Over a lit Kadai heat up the oil in the hot Tripod Skillet.
- 🔥 Add the onion, garlic and fry until golden.
- 🔥 Add in the peppers.
- 🔥 Once the peppers have become soft add in the tomatoes.
- 🔥 Create four wells in the peppers and sauce to crack the eggs into.
- 🔥 Once the eggs are cracked, season generously.
- 🔥 Raise the Tripod Skillet to avoid burning the mixture, simmer for 10 mins using foil to cover the top of the skillet.
- 🔥 Sprinkle with parsley (or coriander). Serve and then enjoy!

Serving suggestions

Serve with crusty bread and cumin seeds, chilli or coriander



Cookware

Tripod Skillet
& Tripod



For more tasty recipes visit www.kadai.co.uk